

IN THE CLAIMS

At the first page of the specification, beginning on the first line and prior to any text previously submitted thereon, please insert the following paragraph

--This application is a 371 of PCT/CA00/00621 filed May 25, 2000, which claims the benefit of priority to United States Provisional Application 60/136, 780 filed May 28, 1999.--

At page 19, after the last line, beginning on the next page, please insert the Abstract attached hereto.

IN THE CLAIMS

Please amend the claims as follows:

Claims 1-7 (Canceled):

Claim 8 (New) A process for continuously reducing presence of microorganisms in liquid food product without denaturation comprising the steps of:

- a) pressurizing a liquid food product;
- b) passing said liquid food product to be treated at least three times through a continuous pressurizing circulating system at a non-denaturing temperature comprising a dynamic high pressure homogenizer; said liquid food product passing through said homogenizer for time periods of the order of milliseconds for each recirculation; and
- c) collecting said liquid food product containing a reduced presence of microbes.

Claim 9 (New): The process according to claim 8, wherein the pressure of said continuous pressurizing circulating system of step a) is between about 50 MPa to 500 MPa.

Claim 10 (New): The process according to claim 8, wherein said microorganisms are selected from the group consisting of bacteria, fungi, mould, bacteriophage, protozoan, and virus.

Claim 11 (New): The process according to claim 8, wherein said temperature is between about 4°C to 55°C.

Claim 12 (New): The process according to claim 8, wherein said liquid food product is selected from the group consisting of milk, juice, liquid food fat, oil, and water.

Claim 13 (New) The method according to Claim 8, wherein the liquid food product to be treated is passed at least five times through a continuous pressurizing circulating system at a non-denaturing temperature comprising a dynamic high pressure homogenizer; said liquid food product passing through said homogenizer for time periods of the order of milliseconds for each recirculation.

Claim 14 (New) The method according to Claim 8, wherein said temperature is between about 25°C to 55°C.

Claim 15 (New) The method according to Claim 8, wherein said temperature is between about 45°C to 55°C.

Claim 16 (New) The method according to Claim 8, wherein the pressure of said continuous pressurizing circulating system of step a) is between about 100 MPa to 500 MPa.

Claim 17 (New) The method according to Claim 8, wherein the pressure of said continuous pressurizing circulating system of step a) is between about 200 MPa to 500 MPa.

Claim 18 (New) The method according to Claim 8, wherein the pressure of said continuous pressurizing circulating system of step a) is between about 300 MPa to 500 MPa.

Claim 19 (New) The process according to claim 8, wherein said liquid food product is milk.

Claim 20 (New) The process according to claim 8, wherein said liquid food product is juice.

Claim 21 (New) The process according to claim 8, wherein said liquid food product is liquid food fat.

Claim 22 (New) The process according to claim 8, wherein said liquid food product is oil.

Claim 23 (New) The process according to claim 8, wherein said liquid food product is water.